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## Christmas Specials

at  
W. W. Sample Grocery Company's

Good French Prunes, nice, sweet and clean, per pound, ..... 5c  
Good grade California Evaporated Peaches, 2 pounds for, ..... 15c  
Best grade New York Evaporated Apples, per pound, ..... 9c  
Good high-grade Corn, 3 cans for, ..... 25c  
Big whole canful of Tomatoes, 3 cans for, ..... 25c  
Canned Apples, good grade, per can, ..... 10c  
Pure Cane Sugar Vinegar, per gallon, ..... 17c  
Very best Coal Oil, the same kind that we now sell at 20c per gal. 15c  
Christmas Candy, consisting of Mixed, Stick and broken  
Taffy, 3 pounds for, ..... 25c

SUGAR: Best Eastern granulated, 18 pounds for, ..... \$1.00

Reed Rockers—the best thing you ever saw—big, roomy  
comfortable and strongly built; never sell for less than  
\$3.50, they'll go at the extremely low price of, ..... \$2.50  
We'll positively never make this price on these Rockers again

**FREE!** With every \$1.00 worth of goods bought of us we will  
give 1 pound of Candy Free. With \$3.00 worth we will give  
2 pounds. With \$5.00 worth we will give 3 pounds and with  
\$10.00 worth we will give 5 pounds. No Candy will be given  
with Sugar purchase.

These Prices good from December 18 to December 26, '08.

Come and see us at

Lutesville,

Missouri.

### Sugar Cured Bacon for the Farmer.

One thing that almost invariably impresses the city man who goes to the country for a visit is the fine flavor of the meat found on the farmer's table. It is so unlike the ordinary packing house product that it is hard to realize that such a difference is possible in meat coming from the same kind of animals. Take an old country-cured ham, for instance. Can you imagine anything finer in flavor? It smells good and tastes better. Such meat, once eaten, is never forgotten. No wonder that the old-time country darkies had a saying "sweet as ham bone." Now that "hog-killing time" is again at hand the following from George B. Ellis, secretary of the Missouri State Board of Agriculture, will be of interest to every farmer who likes sugar cured meat. Mr. Ellis writes:

"For thirty years I have used a method for salting and curing meat that has been very satisfactory and our meat has been complimented by a great many people who have eaten at our table. I do not think this is the only way, but it is surely a good way and I will give it to you for what it is worth. Some people prefer dry salting, but I prefer the brine method, and it keeps the meat cleaner and I think safer in a very warm spell of weather.

It is necessary to have good healthy and well fattened hogs to start with, and to know how to properly divide and trim the carcasses, but that phase of the question I will not take up. I would prefer to butcher when the weather is only moderately cold, and when it is just a little below freezing. If the meat is allowed to become frozen hard before it is put into the brine, it will not take salt readily. After the carcasses are cut up, spread the hams, shoulders and sides upon a table or boards in the smokehouse, but where they will not freeze—do not pile them up. Rub a little salt on each piece, particularly the hams

and shoulders and let the meat cool out for twenty-four to thirty-six hours. Then pack closely in a clean barrel and cover with a brine made as follows: Soft water, three gallons; good salt, two pounds; brown sugar or a good quality of sorghum, one pound. Make this proportion a sufficient amount to cover the meat well. The brine should be boiled and skimmed and put on the meat after it is thoroughly cooled. It will require from four to six weeks, owing to the size of the hams, for the meat to be salted properly. The sides require less time—usually four weeks is sufficient for them—but the proper time to take the meat out of brine can be determined by sampling it.

For curing I use clean corn cobs or hickory and maple wood. I hang the meat in a dark, tight closet made in the coolest corner of the smokehouse. I put the fire for the smoke in a stove and conduct the smoke into the closet through a pipe, thus avoiding too much heat under the meat. It is best to take plenty of time to allow the meat to cure and I would like to have a smoke under the meat about half the time each day—and it will require about three weeks—then the meat should have a nice straw color and be sufficiently cured that it may be immediately sacked and hung back in the same place.

The butchering should be done early so that the meat may be salted and cured before the warm weather in March sets in. I prefer meat cured in this manner to any of the packing house products on the market."

### Makes His Confession.

A Champaign county farmer wrote to the fair association as follows: "Please offer a premium for the biggest fool in the county and I will be there to take it. I stopped my home paper and three weeks later a traveling swindler came for \$80 in good money. I renewed my subscription and secured all the back numbers, and, by the beard of the prophet, the very first issue after I quit taking the paper contained a full exposure of the same trick that got away with me. I want to hire a dozen good men to kick me around the fair ground."

—Exchange.

### YUM!

The maple syrup  
And the buckwheat cake,  
The bread like mother  
Used to make,  
The chicken like  
My mother fried,  
That used to line  
My small inside,  
The pumpkin pie,  
The doughnuts brown,  
The candy dad  
Brought out from town,  
Don't very much  
Appeal to me;  
But buttermilk  
Of those days! Gee!  
I feel I wouldn't  
Give a darn  
If I could stand  
Beside the churn  
And drink again  
The way I did  
When I was just  
A little kid!  
If buttermilk  
Intoxicated  
I'd always be  
Inebriated.

—Houston Post.

### The Way They Do Things "Out West."

DEAR EDITOR AND OLD ASSOCIATES:

Thinking that perhaps a brief insight into the social life of the west might interest some of my schoolmates and old friends, I shall give you a few items concerning a splendid banquet, which was given in honor of the young ladies by the young men of Hotchkiss, Friday evening, December 4, 1908.

This banquet is given semi-annually. Each young man who is invited must bring his best lady friend, look his best and be his best for the evening.

There was much hurrying and scurrying during the days before the banquet by the young men in their eager search for the "best looking young lady" who would consent to be their partner for the evening. Finally when the hour arrived for the great occasion all the young men were present with the finest lot of young ladies one ever saw. This crowd represented almost every state in the union, so you may feel assured we never lacked for a subject to talk about. The young ladies looked very much like the young Missouri "school mams" that our kind editor so often tells us of.

There were thirty-five couples present, of whom twenty-nine couples were young ladies and gentlemen. We gathered in the large Masonic hall, which was well lighted and beautifully decorated.

The professor of the High school presided. He introduced to us the mayor of the town, George Duke, who made us a very interesting address, in which he told how well pleased he was to see such a fine body of young people present. He said he could well remember the time when there was not a young lady in this whole valley and but few young men.

He came to this country in 1881 and was one of the first white men to settle here. He came here just as the Indians were being moved out by the government. No surveys had yet been made and he and his brothers staked out their "squatter claims" by stationing horsemen on the hills on either side of the river. They just moved up the river and took the best land. The country then was a perfect wilderness. No houses, roads or cultivated lands.

Now this same land is covered with comfortable homes fitted with electric lights, fine orchards of fruit, good roads over which we see the automobiles spinning every day. This same land to-day sometimes sells for more than a thousand dollars per acre. This wonderful change has taken place in the short period of only twenty-seven years.

He told us they had waited from November 1, until the following June for their mail from home. During all this time they were without "store provisions" or medicine.

Finally some more settlers came in and among them was a young lady. All the young fellows of the valley were anxious to wait on her. It seems that our mayor had more "sand" than the others. His only "store suit" was worn into shreds at the bottom of trousers. He took them to a neighbor woman and had her mend them. She did so by binding them with tape an inch and a half wide. They were returned late Saturday afternoon. He did not look at them until Sunday morning after he had put them on. Then, to his chagrin, he saw they had a "pucker" in them that made them appear anything but "dressy." He was not to be outdone, however, but went to see the girl. As soon as he had entered the house he saw she was greatly amused. He explained to her his ridiculous predicament by telling her that that was the latest style "back east" and he was the first in the valley to take it

up. After that he had "smooth sailing" with the girl.

It was very interesting to listen to the remarks of the mayor as he told us the condition of the country only a few years ago when he had seen it the home of the Redskins, and to-day we enjoy all the luxuries of the twentieth century.

He was followed by the pastor of the Methodist church who gave the young people some excellent advice.

After this we engaged in various games one of which was the "apple contest," engaged in by groups of the young people. Three rewards were given to the ones first winning the contest. The first prize was the B. P. A., or "Big Apple Pie;" second prize L. A. P., or "Little Apple Pie;" third N. A. P., or "No Apple Pie," which group I was unlucky enough to be in.

Then we all gathered into a group and tried to look pretty while we had our pictures made.

After this we were invited to seat ourselves in the banquet hall. Of all the good things there are to eat those tables certainly contained them. They were beautifully decorated with carnations and ferns. At each of the guests' plate was a booklet containing the names of all the guests, and a buttonhole bouquet for each one as a souvenir of the occasion.

After the feast more games were played. The young ladies then gave a rousing cheer for the young men and we all departed for our homes feeling that we had enjoyed one of the best occasions it has been our pleasure to experience, and that Hotchkiss has a splendid lot of young people. EMILIE M. WINTERS, Hotchkiss, Colo., Dec. 7, 1908.

### Feeding the Dairy Cow in Winter.

Next to what to feed, the most important question which arises is, how much shall the cows be fed. To feed economically cows should be fed as individuals and not as a herd. It is too often the case that each cow in a herd is fed the same amount of grain regardless of how much milk she is producing. By this practice feed is not used economically as some cows will be underfed, while others will be overfed.

In feeding animals one should understand that the animal always uses a certain amount of food it receives to maintain the body. This is the first use to which the food is put and is called the ration of maintenance. This amount is required by the animal whether she is producing milk or not. All feed given above this amount is used for milk production, or is stored on the body of the animal as fat. In the case of a young animal part of this excess is used for growth.

Of the two mistakes made in feeding perhaps the one of underfeeding is the more common. It is a very serious mistake to feed a cow only that required to keep up her body, and then not feed her enough in addition to produce what milk she can. If a cow declines in weight while giving milk, it shows she is not receiving sufficient food, as a good cow if not fed enough will produce milk for a time at the expense of her body; that is, she will take the surplus flesh from her body and convert it over into milk and thereby will lose in live weight.

On the other hand, when a cow is being overfed it may be detected in a short time by the fact that she will put on flesh. This condition may be corrected by giving her only the amount she needs and will use for milk production. This means feeding enough to maintain practically a uniform weight.

In feeding a cow the place to begin is with the roughness. A cow is not contented unless her stomach is full. She should always have all the roughness that she will eat up clean and then the amount of grain she receives should be regulated by the amount of milk produced. A dry cow in good condition should be fed roughness only and does not need any grain. In feeding grain to cows producing milk the following rule may be used and it is found to work out fairly well. Feed one pound of grain for each three pounds or three pints of milk pro-

## Christmas Hardware!

Silver Plated Table Cutlery,  
Safety and Old Style Razors,  
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Cutlery of Honest Quality.

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Just call and see what a splendid line of dress goods we have for you to select from.

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We have a LARGE, WELL ASSORTED Stock from which to select and can certainly supply your needs. Give us a call.

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### Produce! Produce!

We pay the Highest Market Price for Country Produce.

We will save you money. Give us a trial.

**Taylor Mercantile Company,**  
Marble Hill, - - - Missouri.

duced. A Jersey cow producing very rich milk may need a little more grain than the amount given. C. H. ECKLES, Professor Dairy Husbandry, University of Missouri.

### Mailing Letters.

There are times when, for one reason or another, you may wish to post a letter to some one, indicating in the postmark on the envelope that it came from some other than your own home town. But accordingly as you value the scheme you are trying to work, don't make the mistake of trying to work the postmaster of that particular town into this particular scheme of posting the letter for you. In anything, from a harmless practical joke up to a penitentiary offense which you may be planning, the postal service will recognize in you only a secondarily intent to deceive and defraud, and it has schooled every postmaster in the country into that fixed belief upon which he must act.

For example, you have written your letter, which you desire to appear as having been mailed at a particular postoffice in the United States. You seal it, stamp the envelope and address it to the person,

This letter you enclose in a larger envelope to the postmaster of that particular town with the request, "Please post the inclosed letter at your office."

The postmaster will do this. Oh, yes. The postmaster, taking up the directed, stamped and sealed envelope, writes across the corner of the envelope a full explanation of the matter, reciting that it was received from Mr. So-and-so at a certain place, and asking that the postmaster drop it into the mail as having originated at that particular office over which he has jurisdiction.

Nice little situation, isn't it?—Chicago Tribune.

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